

ALL ROUND THE WORLD.

Henry Ward Beecher is going to Europe. The latest novelty is a barometer handkerchief. Jingoism in England is beginning to feel ashamed. Edison has taken out one hundred and fifty patents. The cotton crop of Texas is unusually abundant. Millar is about to paint a portrait of Lord Beaconsfield. The loss by fire in the United States is \$100,000,000 annually. The Japanese have commenced working their coal mines. The Emperor of Russia neither thinks of dying nor resigning. The Irish Catholics are indignant over the late Cabinet formation. The Emperor of Austria and the Shah of Persia are great friends. Fifty wind-mills have been shipped from New York to New Zealand. Up to this 12,000 volumes have appeared all about the late American war. The chancery sales in Chattanooga will be postponed until yellow fever stops. John A. has taken a baby into his Cabinet and expelled a Colton. That is good. It is thought the new tariff will have a protectionist tendency of thirty per cent. Mr. Costigan is to have no place in the Cabinet, but is still spoken of as Mr. Speaker. A report has gained currency to the effect that the King of Spain is crazy over his loss. The New York Herald says a returning board seems to be a kind of boom-ranger. The Ontario Orangemen intend seeking for an act of incorporation for the fifth time. During a political fight in Water-proof, Ia., one white man and four negroes were killed. Evangelist Moody is going to devote six hours a day to study during the coming winter. A hungry Texas tramp was sentenced to one minute in jail for stealing a breakfast. Prominent officials of Chicago were arrested Monday for preventing a street railroad being laid. The Chicago census shows a population of 125,000 between the age of six and twenty-one. The Democrats and Greenbackers will cooperate in Iowa to vote for Congressmen in November. Jacob L. Levison, a former Jewish rabbi, after forging \$50,000 worth of paper, left Cincinnati. The Shah of Persia has authorized the construction of a railroad from Euzell to the Caspian Sea. The Glasgow Bank directors said according to their account: "Two and two make seven." The Treasurer of Missouri has been indicted for unlawfully deriving benefits from public moneys. Officers and soldiers of the India army on furlough have been ordered to rejoin their regiments. The late Commodore Vanderbilt knows now how it is himself, as regards Spiritualistic matters. A brigand chief, who has assisted at several murders, goes to the Palermo theatre when he pleases. A number of criminal refugees from the United States have taken up their residence in Windsor, Ont. A lady in Paris was sent to jail for two months for illegally wearing the red ribbon of the Legion of Honor. The Jewish paper published in Paris says Gambetta is an orthodox Jew, and Beaconsfield a renegade. The Quebec Mercury says Canadian Liberals have changed to upholders of the Crown. New York Herald. It is said McIntosh, the attempted assassin of Cummins, has been released because his father is a wealthy man. A great loss of property is reported on sea and land on the northeast coast by a storm. Lives were also lost. The mercantile failures for the first nine months of this year aggregate 8,785 against 6,665 for same time last year. If the Russian troops do not cease their mysterious movements, the British fleet may return to the Bosphorus. Two brothers are running for Congress in the Fifteenth District of New York—one a Republican and the other a Democrat. The Mexican Government has been successful in a campaign against the Indians who have been raiding the Texas border. It is thought Tupper and Tilley are about to shelve Sir John—make him a Judge, for instance. The Pacific business smells. Between eighty and one hundred assignees in bankruptcy have been indicted in Richmond for not making annual reports. A poor clergyman, with eleven children, suffers clothing from the charity through the columns of the London Times. The total Moffett register liquor tax in Richmond since about the middle of September, 1877, to the first of the present month was \$48,364.16. Two Genesee recently fought a duel on the high seas in small boats. They fought with knives. One was killed; the victor gave himself up. As regards the East, the Russians continue arming the Christians, and the Turks the Mohammedans. This looks like an approaching religious war. There were six hundred and ninety-six deaths from cholera at Cassablanca, Morocco, between the 7th and 24th of September. The epidemic is now decreasing. The Republican gentlemen who investigated the social charges made against Acklin, Democratic Congressman from Louisiana, report that they are false. The Hon. Mr. McKenzie Bowell at present occupies the tremendous title of "President of the Triennial Council of Orangemen of the Universe!" Bent that if you can. This stupendous honor was conferred on him in Dorry, July 19, 1878. A Paris paper tells a story of a barber's apprentice in Hungary who cut his throat because a girl would not marry him. He was taken to the hospital at Rathson am errol. It subsequently proved that the operation of larynx had undergone had given him a fine tenor voice, which he improved by practice, and he has lately been engaged at the Opera House in Vienna. A parent, who claimed the right to educate his own children, sent the following communication to a school board in England: "Gentlemen: I am at a loss to know why the school board is so desirous to have my child educated. It is my only wish to make him a soldier. There is plenty of school Arabs to look after without annoying me so much. Yours, and so forth, The Gentleman School Board."

NATURALIST'S PORTFOLIO.

ACCLIMATING THE BEAVER.—The Marquis of Bute has up to the present been successful in acclimating the beaver in Scotland, and has now sixteen animals colonised. Locusts.—These fearful pests were regarded by the ancients, both Jew and Pagan, and are still by the Arabs, as the avenging armies of Heaven, and the scourge of mankind. The modern Arabs, in fact, declare that the locust bears a statement to this effect in good Arabic in the markings of its wings. But this does not prevent the same Arabs from frying the locusts for their dinner. A NEW MATERIAL FOR FABRICS.—A new material called vegetable wool and described as being found on the top of grass in the immense sheep runs of Western Australia, especially in and around the district of Perth, is receiving much attention. It is about half an inch in length and is as soft as silk. A special commissioner is already in Australia investigating the value of the new material, and the extent of the districts wherein it may be obtained. FOLK-LORE.—There is a curious superstition in Cheshire that if a marten's nest is destroyed on a farm the cows will give milk tainted with blood. A farmer stated the other day that this was the case with one of his cows, and accounted for it by saying that in removing the wooden covering of a haystack two of the marten's nests had been accidentally knocked down. In Yorkshire if a robin is killed it is supposed that one of the cows belonging to the person or family of the person who killed it will give a "bloody milk." Formerly, at Walton-le-dale, if a farmer killed a swallow it was believed that his cows would yield blood instead of milk. This superstition is prevalent in the greater part of Switzerland. DEAD FISH IN INDIAN RIVERS.—Indian fishermen have lately been much puzzled by the shoals of dead fish that have been seen floating down the Ganges and Jumna, and various opinions are entertained as to the cause of this unusual spectacle. It has been suggested that the swarms of locusts which crossed the North-Western Provinces some time ago may be answerable for the destruction of the fish. In 1863 a flight of locusts fell upon the Lake Naini Tal, and the fish in that water gorged themselves with these creatures to such an extent that they died in large numbers, and floated to the surface. On the other hand, this theory, it is pointed out by the Pioneer, would scarcely apply to the Ganges and Jumna, in which the destruction has taken place this year, as it is clearly established that the fish at first tried to sleep out of the water and were apparently endeavouring to escape from some danger directly pursuing them. Large and small alike died, and those who have seen the enormous bodies of fish floating down the Jumna are quite at a loss to account for the phenomenon.

HOUSEHOLD ECONOMY.

FINGER-MARKS. For washing finger-marks from looking-glasses or windows, put a few drops of ammonia on a moist rag and make quick work of it. TO TAKE STAINS OUT OF WHITE GOODS. One teaspoonful of chloride of lime in about three quarts of water will take any kind of stain out of white goods; put the part with the stain on it in the water, and let it remain till out. It will not injure the cloth if prepared in this way; only spots on white goods can be taken out thus. REMOVING INK SPOTS. Apply spirits of salts made into a solution with five times its weight of water; then wash it off in a minute or two with clear water. A solution of citric acid or oxalic acid will answer the same purpose, and neither of them will efface the printing, but they will rot the paper if not washed off in pure water. GOVERNMENT WHITEWASH. Slick half a bushel of lime with boiling water, keeping it covered during the process; strain it and add a peck of salt dissolved in warm water, three pounds of rice boiled until it is a thin paste, half a pound of Spanish whiting and a pound of clear lime dissolved in warm water. Mix these well together and let stand several days. CHINTZ GOWNS. Chintz is about as troublesome to wash as anything can be. Ordinary soap spoils it and clear water does not cleanse. Boil two quarts of rice in two gallons of water, and when it is nearly cool wash the chintz in it. Then prepare more rice water, but strain it and dilute it, and wash again. Then starch the chintz with the rice water, and when dry rub it with a cold iron, or better still, a whet of polished marble. CLEANING RUSTY STEEL. Steel which has rusted can be cleaned by brushing with a paste made of half an ounce cyanide potassium; half an ounce of castile soap; one ounce of whiting, and water sufficient to form a paste. The steel should first be washed with a solution of half an ounce cyanide potassium in two ounces water. To preserve steel from rusting, a good method is to paint it with melted caoutchouc, to which some oil has been added. TO COLOR PHOTOGRAPHS. Take a strongly printed photograph on paper and saturate it with the back with a rag dipped in castor oil. Carefully rub off all excess from the surface after obtaining thorough transparency. Take a piece of glass an inch larger all round than the print, pour upon it dilute gelatine, and then squeeze the print and glass together. Allow it to dry, and then work in artists' oil colors from the back until you get the proper effect from the front. Both landscapes and portraits can be effectively colored by the above method without any great skill being required. Now is the time to preserve citrons, and this is the way to do it.—Peel the citron cutting it in thin slices, and make in fancy pieces if liked; boil the pieces and peelings together in plenty of water to cover until quite tender; take out citron, strain liquor, weigh fruit, and take pound for pound; place the sugar in the water in which the fruit was boiled, slice two or three lemons; boil, skimming it until clear; then lay in the citron, boiling 10 or 15 minutes until the syrup has penetrated the fruit and looks transparent.

FASHION NOTES.

Lizards are a favorite bonnet ornament. Felt hats and bonnets will be worn as much as ever. Round hats are again worn with dressy street toilets. Every imaginable kind of corsage is worn this season. The Scotch plaid short suits are all the rage at the moment. Old gold satin piping is used on many of the new costumes. Garnet and turquoise blue are favorite millinery combinations. Moire and satin striped in edging and trimming bonnets and hats. The newest material for wrappers is a fine French flannel that needs no lining. Dresses that lace in the back are fastened with a very fine small cord this year. Hem stitching and needle work have supplanted lace on linen collars and cuffs. Corduroy velvet is very fashionable for both millinery and dressmaking purposes. There is no cosmetic, ladies, like early rising, and plenty of exercise in the open air. Turquoise blue "peasants" are used on garnet, gray, dark blue and bottle green suits. The most artistic new ribbon is of pale blue, with an embroidered wreath of gold and gold-colored silk. The newest socks for babies are of silk, knit in fine openwork patterns with heavily ribbed toes and heels. Bonnets are to be very small this fall and winter, and to be set close upon the crown of the wearer's head. Flounces upon trains and underskirts are all the vogue. One sees little dainty feet immersed in billows of lace. Tight shoes are almost as pernicious to the wearer as tight lacing. The latter is a great promoter of consumption. Fine blue checked cloths are imported for babies' cloaks. They are made up in the double circular form and trimmed with white lace. Thank heaven, short dresses for street wear are being generally adopted on both sides of the Atlantic, also for morning house wear. Some of the short dresses have a band of velvet placed on the lower skirt, in such a way as to outline the apron and seem to border it. Some of the new nisters have the lower half of the back finished in knit plait, and are less stiff-looking than the plain garments. Vests are worn with many of the suits. They are made of velvet, satin, broads, Oriental strips and braid, and also of corduroys. The back breadths of many fashionable overskirts are held in place by loops, and ends of broad soft ribbon, fastened by a buckle. Belts are much worn of plaited silk, ribbon or velvet; when worn of silk or ribbon they should have long loops of the same at the side. The genuine castor gloves come in all colors, and are as soft as the finest kid. They can be washed on the hand with soap and water and look the same as new. A number of influential ladies in Virginia are trying to institute a penny tax of some sort to pay off the State debt. This is far better than repudiation. A correspondent writing from Paris, says the American ladies abroad render themselves conspicuous by over dressing; but he is forced to admit that in any garb they are always beautiful. Feathers and diamonds will be much worn the coming winter by those who can get them. Young ladies will shine in more antique, and even more antique, fashions figure in the fashionable stuff. WOMAN'S KINGDOM. TO REMOVE SCORCHING.—If a shirt bosom or other article has been scorched in ironing, laying it a while in the bright sunshine will take the discolored spot entirely out. TREATMENT OF FUNGUS.—When fungus drops their leaves, treat them as follows: Gradually cease watering, then put them to rest for the winter, and in spring they will sprout again, much benefited for the season of rest. REMEDY FOR BACK TEETH.—Take equal parts of cream of tartar and salt; pulverize them finely, and mix well. Then wash your teeth in the morning, and rub them with powder. Afterwards keep your stomach free from fetid gases. TO CLEAN BOTTLES.—Cut a new potato into small pieces and put them into the bottle along with a tablespoonful of salt and two tablespoonfuls of water. Shake all well together in the bottle till every mark is removed, and rinse with clean water. This will remove green marks of vegetation or other discolorations. Hard crusted bottles may be cleaned off by rinsing with water and small shot. In the days when every young lady is supposed to give her personal attention to furnishing her own room, nobody need hesitate to try her hand at painting her own chairs and bedstead, dressing-case and table. Tube paints may be used for the decorative work, and ordinary paint for the coarser parts. Backgrounds and scarlet, blue or pale yellow decorations are pretty, and pale blue and pink have a good effect when the carpets and curtains correspond in tint. Imitating chestnut or any other wood is in bad taste. If you cannot have genuine expensive articles, be satisfied with those which make no pretensions.

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ORCHARD AND NURSERY. Freight and Charges, are likely to be as much on a barrel of poor fruit, as on one of the choicest. While the poor fruit may be turned to account at home, if only fed to the pigs, when sent to market, it may bring the shipper in debt. Apples are generally barreled in the orchard as they are picked, but the long keepers are considered to keep better, if allowed to lie in heaps two or three weeks before barreling; the skin toughens, and they lose some moisture. We generally advise making two sorts for market, and a third to keep at home. When fruit is so abundant as now, the "seconds," will hardly sell at all. Firm Packing is essential; when the barrel is half full, shake gently, just enough to settle the fruit; do the same when the barrel is nearly full, and put on enough by hand to form a level layer—projecting sufficiently to require strong pressure to bring the head to its place. Barrel Presses, working with a screw are sold at the agricultural warehouses, or a lever may be rigged to answer the purpose. The fruit must be pressed so firmly that it will not move in handling. Mark the opposite head, as the one to be opened. Winter Pears are similarly treated; choice table kinds are generally packed in half barrels and very select specimens, in shallow boxes, holding a single layer, each pair wrapped in tissue paper. Quinces are packed in barrels or crates; handle carefully to avoid rubbing off the bloom, and mark on the package the number of quinces, as in most markets they are sold by the hundred. The Fruit Cellar should be in readiness, but the fruit may be kept under a shed or elsewhere, until there is danger of freezing. In storing, put the barrels of earlier ripening sorts nearest the door. Provide ample ventilation under control, and tight, easily managed window shutters; in mild weather, open at night and close during the day. In seasons of abundance, much fruit will be made into cider, especially as a step towards vinegar. As the richest juice makes the best cider, so the better the cider the finer the vinegar, though poor fruit will make a better article than is usually sold. Those who make vinegar only occasionally will hardly be at the expense of a special building for it. Patent Vinegar Processes are advertised, some of which are merely well known directions sold at a high price, and come very close to being frauds—we have no confidence in any of them. On the other hand, some of the vinegar-making devices we have known are useful. To make good vinegar, the essentials are: good cider, a temperature of about 70°, and as complete exposure to the air as possible. The devices offered act upon the principle of exposing cider to the air in shallow trays. A cask half filled with cider, with bung out in a warm room, will become vinegar much sooner than a full cask, bunged up, in a cool cellar. Vinegar-making is a sort of fermentation greatly facilitated by a kind of low microscopic plant, popularly known as the "mother" of vinegar. Placing cider in old casks containing this, and mixing cider with old vinegar, hasten the process. KEEPING POULTRY IN ORCHARDS.—This is a matter that should be practised when possible. We believe that if farmers and fruit-raisers knew the benefits arising from such management they would at once adopt it. Last fall we visited an orchard in which fowls were kept, the owner of which told us that before the fowls were confined in it the trees made little or no growth, and only a corresponding amount of fruit was obtained. But what a change was evident now! The grass was kept down, the weeds killed, and the trees presented an appearance of thrift which the most enthusiastic horticulturist could not but admire and envy. The growth of the trees was most vigorous and the foliage remarkably luxuriant. The fruit was abundant, of large size, and free from worms and other imperfections. This excellence was accounted for by the proprietor, who remarked that the "hens ate all the worms and curculio in their reach, even the canker-worm. He found less trouble with their roosting in trees than he expected, and that a picket fence six feet high kept them within bounds. His orchard was divided into three sections, and the fowls were changed from one to another as the condition of the fowls of the orchard section seemed to require.—The Poultry World. FOOT ROT IN SHEEP. This is a disease which invariably commences in the foot, and usually confines itself thereto during its entire course. The ulceration of the foot soon attracts the natural enemy of the sheep, the fly; it deposits its eggs, which soon pass through the season of incubation, and are, by the heat and moisture the part affords, hatched into maggots. These multiply over the entire covered surface, and burrow under the skin, causing no inconsiderable amount of uneasiness and constitutional disturbance and inflammatory fever. If the disease is attacked at an early stage, it is subjugated easier than a virulent maldy, such as it is, would be expected to be. It should be treated with decision. Poultices and emollients only increase the growth of the proud flesh, or excessive granulations, and should not be used. The foot must be carefully examined, and every vestige of loose partially detached horn pared off. To carry out this literally will sometimes involve cutting away the entire hoof, or the greater part thereof, still it must be done in order to save the animal's life. The reason for this is, that the horn, once separated from its natural attachments, never will again unite, and instead of doing so, has a tendency to induce further separation, as it acts for a foreign body, and causes pain and inflammation, and originates fungus sproutings. Cut away every portion of the horn which has either separated or has a tendency to become so; also any fungus growths which appear must be removed summarily with a pair of sharp scissors. Wash the foot then with a solution of lime, in the proportion of one pound of powder to a gallon of water. This will remove the fetor, and any tendency there may be to sloughing and mortification, which are frequently found to complicate the treatment of foot rot. Where any fungoid or proud flesh exists, apply with a piece of tow, fastened to a stick, some muriate of antimony. Muriate of antimony is one of the best local applications we have; it is effectual as a superficial caustic. It readily combines with the natural fluids of the part where it is applied; it becomes diluted, and has no injurious effect, as most other caustics would. Where much of the horn has been removed, wrap the foot in tow, having previously greased the tow to prevent them sticking to each other. Keep the sheep where there is considerable straw, so they will not have to step on hard ground. If the animal is sent back to moist pasture,

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the disease will again return. The foot should be dressed daily, and separating horn removed, and the antimony applied to any fungus which may appear; also apply the caustic to the new horn, if it is soft and flabby, but not otherwise. As soon as the animal can walk conveniently, turn her into highland dry pasture. The convalescent sheep should not be permitted to join the flock until they are perfectly well, the discharge from the feet being infectious. Prof. Dick and others deny this, still many have, from observation, affirmed that it is infectious. HOLDING UP MILK. A writer thus explains the reason why cows do not "give down" at times: The bag or udder is divided into four parts, entirely distinct from each other, except that they are held together by membranous ligaments. The milk in each is held in confluent tubes like the roots of a tree, are all contracted into one, just above the teat—the milk entering that funnel shaped organ by a single channel. Just at the upper end of the teat the walls of this channel are contracted, and the contraction is surrounded by a band of muscular fibres. The will of the cow can operate on this band, contracting or expanding it at pleasure, making it operate like a valve. At the junction of each smaller tube with a larger one is a similar contraction and band also under control of will. Ordinarily these bands are contracted (as in the neck of the bladder) so that the milk has to crowd its way through them to get from the smaller into the largest tubes. This is an admirable arrangement for sustaining the weight of the milk equally in all parts of the udder, and preventing it from pressing heavily upon the teats. When the udder is full, if the milk is drawn out of the teats, relieving the pressure in them, it requires a vigorous effort of the will of the cow to prevent the pressure above from crowding the milk down to fill the vacancy. If the udder is only partly filled, she can hold the milk back more easily, and the less there is in it the more easily can she maintain the tension of the muscular band necessary to prevent entirely the milk from flowing through them. When the milker first takes hold of the teat and begins to milk, the excitement causes the cow to contract the band so firmly as to hold back the milk perfectly for a time. But presently the vigorous contraction will begin to slacken and the milk will begin to pour through, and if all is quiet she will relax the bands fully, when the milk all settles down upon the teats, and if quickly drawn it can all be milked out to the very last drop. But this perfect relaxation will only last for a short time. If the milk is not soon extracted she will begin to tighten up the muscular bands again, and the last part will be held back and permanently retained, when the milker probably thinks he has got it all, because it stops coming. A cow should therefore be milked quickly as well as quietly. A calf will draw milk in three minutes, and a milker should come as near that time as possible. If the time of milking is much prolonged she will become impatient, and be sure not to "give down" perfectly. The quietest and quickest milker gets the most and best milk because he got all the "strippings," which are the richest part. HOW TO GATHER LATE APPLES. The following suggestions on the care of late apples is from the Practical Farmer: Hand-picking should always be restored to, especially with winter apples, else the fruit will not keep long or present a saleable appearance when laid down in the market for sale. Some few varieties ripen irregularly, and shall be gathered accordingly. In most cases the later varieties of apples should be left until late so as to fully color up, when they should be carefully hand-picked, only the sound, unpecked ones being taken. A bag, with two of the extreme corners drawn neatly together, and slung over right shoulder and hanging under the left arm is the most convenient thing to pick in, as it is readily used either on the tree or when the picker stands on a ladder. When the bag is full of apples are carefully emptied into baskets conveniently near, and the bag filled again. When the fruit is picked, convey it to the fruit room, which should remain till the time for picking. While picking, after they are picked, and before they are removed to the fruit room, keep the apples in the shade. While some persons, new to the business, do not think it makes much difference if the fruit is a little mixed, we have always found it is best to keep the varieties separate and to market them the same way, even though the quantity be small. And this is why we have advocated, continually, planting but few varieties, and those the best, for when the trees come into bearing you have enough of each sort to make a fair marketing, which would not be the case if many varieties, and but few trees of each variety, were planted. In picking apples they should not be barreled until they are free from moisture or dampness on the outside, else they will soon decay, become damaged, and unsaleable. The barrel should be filled rather more than even full, and the head then pressed into place with a screw and appliance for the purpose. By this means the apples are prevented from being bruised in handling the barrels in transportation. THE LORETTO CONVENT OF LINDSAY, ONTARIO. Classes will be RESUMED on MONDAY, SEPTEMBER 2nd. In addition to its former many and great advantages there is now in connection with the Convent a beautiful beech and maple grove, suitable for a pleasant and healthy resort for the young ladies in attendance. Board and Tuition—only ONE HUNDRED DOLLARS A YEAR—including French. Address, LADY SUPERIOR, LINDSAY, ONT., CANADA. 1-6. DE LA SALLE INSTITUTE DUKE STREET, Toronto, Ont. DIRECTED BY THE BROTHERS of the CHRISTIAN SCHOOLS. This Establishment, under the distinguished patronage of His Grace the Archbishop, and the Rev. Clergy of the Archdiocese, affords every facility for a thorough Educational Course. The Institute offers particular advantages to French Canadian young gentlemen who wish to acquire the English language in all its purity. COMMERCIAL STUDIES FORM A SPECIALTY. Board and Tuition, per session of ten months, payable quarterly in advance, \$300. For Circular and further particulars, address BRO. TOBIAS, Director. 51-2. CO NVENT OF OUR LADY OF ANGELS, BELLEVILLE, ONTARIO. (Conducted by the Ladies of Loretto.) Studies will be resumed at this Institution, for Brothers and Day-Scholars, on the 1st of SEPTEMBER. The Convent is situated in the most elevated part of the City, and offers rare advantages to a solid, moral, and religious education. For particulars, please address THE LADY SUPERIOR, Loretto Convent, Belleville. July 29, 77-78.

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